



*White Hot Chocolate  
 with Cinnamon Marshmallows*

From Disney California Adventure  
 Festival of Holidays

**INGREDIENTS**

**Cinnamon Marshmallows** *(Makes 24 Marshmallows)*

- 3/4 ounce (3 packets) unflavored gelatin
- 1 cup water, divided
- 2 cups sugar
- 1/3 cup light corn syrup
- Pinch salt
- 1/2 tablespoon cinnamon extract
- 1/8 teaspoon ground cinnamon
- 1/2 cup cornstarch
- 1/2 cup powdered sugar

**White Hot Chocolate** *(Makes 1 Serving)*

- 1 cup milk
- 1 drop vanilla extract
- 1/4 cup white chocolate chips

**DIRECTIONS**

**For Cinnamon Marshmallows**

1. Spray a 9-x-13-inch pan with nonstick spray.
2. Mix gelatin with 1/2 cup of water in bowl of electric mixer. Set aside.
3. In medium saucepan, mix together remaining 1/2 cup of water, sugar and corn syrup.
4. Cook over medium heat for 12 to 15 minutes, until mixture reaches 240°F. Remove from heat and rest for 1 minute, until temperature reaches 230°F.
5. Pour sugar mixture into gelatin and water.
6. Whip on medium speed for 2 minutes, or until mixture begins to thicken. Add salt. Continue to whip for 8 to 10 minutes, until mixture doubles in size.
7. Add cinnamon extract. Whip for 1 minute.
8. Spray a spatula with nonstick cooking spray. Pour marshmallow mixture into prepared 9x13-inch pan. Smooth using spatula. Marshmallow will be very sticky.
9. Sprinkle cinnamon on top of marshmallow. Rest for 4 hours, or until set.
10. Combine cornstarch and powdered sugar in small bowl.
11. Once marshmallow mixture is set, lightly brush a knife with oil, then cut into 24 squares. Roll in cornstarch and powdered sugar mixture.
12. Store in airtight container.

**For White Hot Chocolate**

1. Stir together milk, vanilla, and white chocolate chips in a saucepan. Bring to a simmer over medium-low heat, stirring occasionally.
2. Serve hot, topped with cinnamon marshmallows.

*This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version. As a reminder, while preparing this recipe, please supervise children who are helping or nearby.*